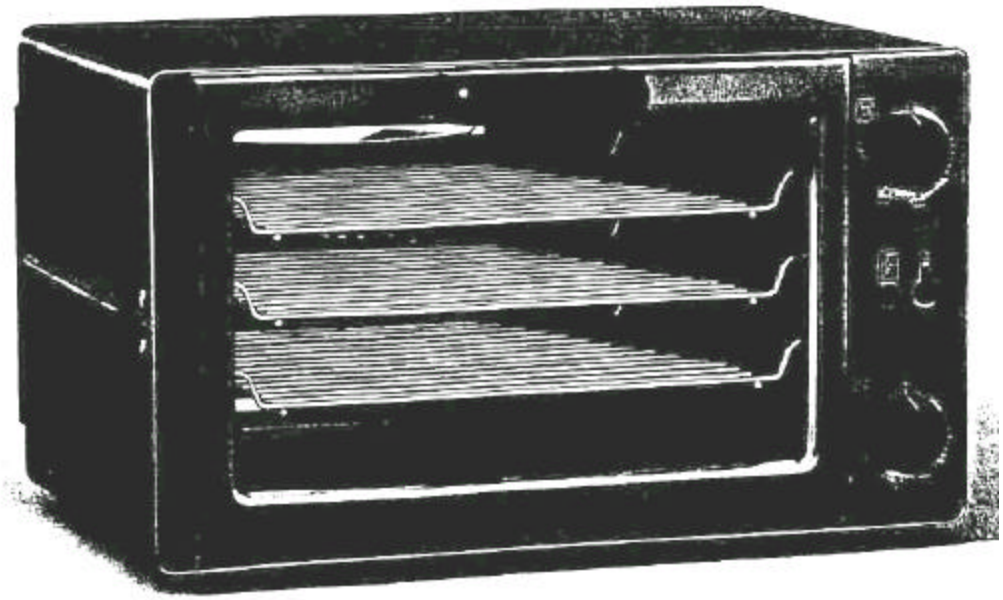
EQUIPEX LTD.

OPERATION MANUAL
FOR
SODIR
CONVECTION/BROILER OVEN

MODEL **FC-33**



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug, or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is in use or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring appliance to the nearest authorized service facility for evaluation, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter, or to touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from the wall outlet
13. Do not use appliance for other than its intended use.
14. SAVE THESE INSTRUCTIONS

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INTRODUCTION

The SODIR model FC-33 convection/broiler oven is designed to offer quality baking, cooking, rethermalization and finishing. The oven is constructed of food service quality stainless steel and is equipped with rear-mounted blower fan and heating element assembly and two quartz broiling elements, located at the top of the baking chamber. The unit is thermostatically controlled up to 480 F and includes a 120-minute timer. Two indicator lights - green and red - add convenience for operator. The oven is equipped with a rocker switch that allows alternating between convection and broiling modes. Standard unit includes three wire baking racks and a bake pan. The oven will accommodate 1/4-size sheet pan or 1/2-size cafeteria pan. Extra bake pans are available upon request.

SPECIFICATIONS

Model	Electrical	Plug Configuration
FC-33	208/240V, 1PH, 3KW, 13/15A	NEMA-6-15P
FC-33/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P

INSTALLATION

The **SODIR** convection/broiler oven needs to be connected to a grounded outlet of proper voltage (208/240V or 120V) depending on the model. **DO NOT** place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4" clearance at each side, rear and top of the oven.

OPERATION

PREHEATING

To preheat the convection/broiler oven, make sure that the operating mode switch is turned to "convection" position, select the desired temperature by rotating the thermostat knob clockwise to desired temperature setting and then turn the timer knob that also acts as an ON/OFF switch clockwise to the maximum setting (120 minutes). Both indicator lights (green and red) will be lit. The red light will stay on until the oven reaches the

desired temperature. The green light will stay on until the set time is elapsed. Allow 7 to 15 minutes for the preheating process.

Note: to preheat the oven in its convection mode, keep the door closed. The blower fan and heating element assembly will not operate if the oven's door is open

COOKING WITH CONVECTION

After the preheat process is completed, make sure that the operating mode switch is turned to "convection" position, select the desired temperature (unless it is already set) and turn the timer knob to select the time setting. When the set time is elapsed, the heating element and the blower fan will be switched off and the green indicator light will go out.

Note: to operate the oven in its convection mode, keep the door closed. The blower fan and heating element assembly will not operate if the oven's door is open

FINISHING /BROILING

To finish or broil, make sure that the operating mode switch is turned to "broiling" position, then turn the timer knob to select the timer setting. When the set time is elapsed, the quartz broiling elements will be switched off and the green indicator light will go out.

Note: to operate the oven in its broiling mode, keep the door partially open. The door hinge is designed to keep the door stable in partially open position. The quartz broiling elements will not operate if the door is closed

The SODIR convection/broiler ovens can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the baking racks and the bake pan, and clean them separately using a damp cloth or sponge and mild cleaning liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap.

DO NOT use an abrasive sponge on exterior or interior surfaces
DO NOT wash the oven under running water
DO NOT spray the exterior motor housing with any liquid

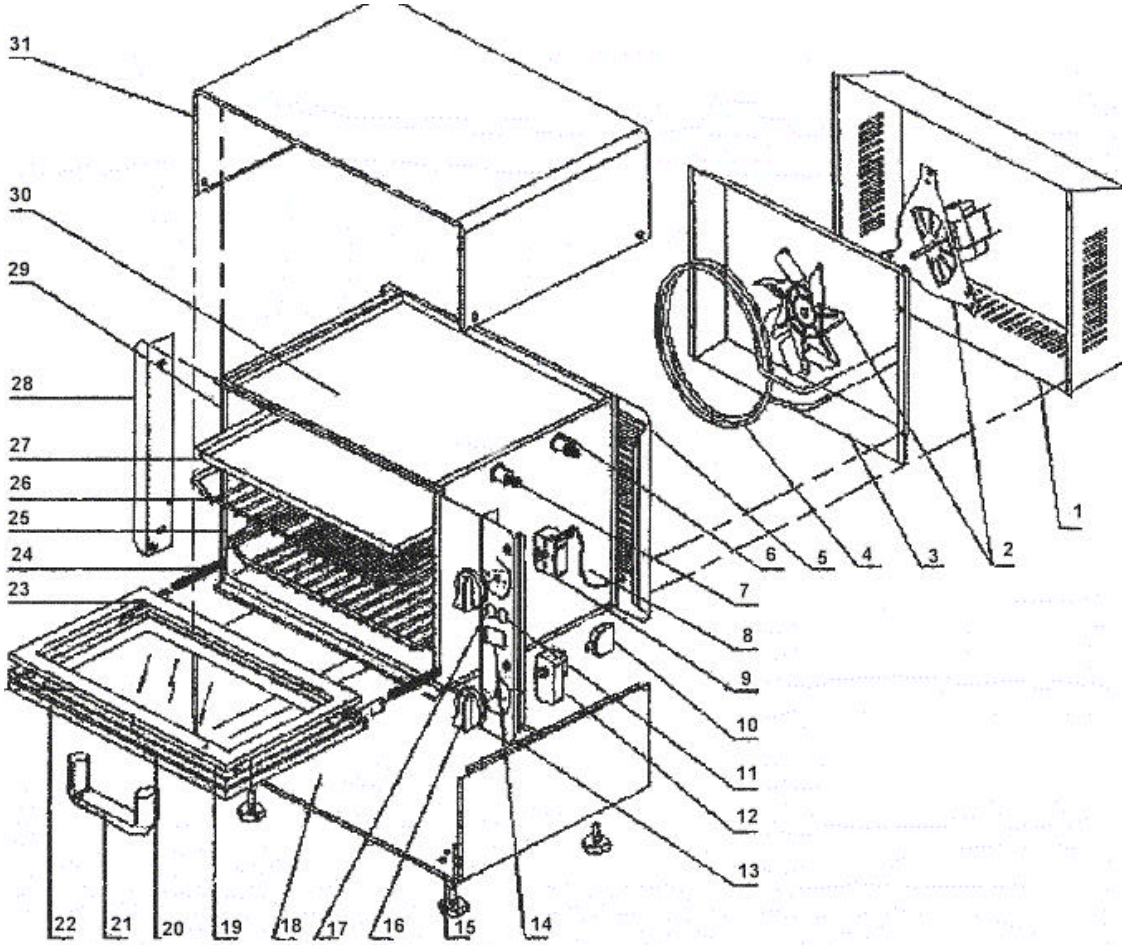
DO NOT allow water to drip into the motor housing or onto electrical components
DO NOT spray broiling elements with water, especially while they are hot

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call **EQUiPEX, LTD.** at 1-800-649-7885 and ask for customer service.

EQUIPEX, LTD.			25-Aug-00	SPCONV-33-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300 fax: (401) 273-3328				Toll free: 1-800-649-7885	
SODIR Model FC 33 Convection / Broiler Oven (208/240V) & Model FC 33/1 Convection / Broiler Oven (120V)					
Drawing #	**Part Number**	**Quantity**	**Description**	**Old Part Number**	
31	120021308	1	Top Casing	P-S3400108	
18	120041308	1	Bottom Casing	P-S3201108	
13	12021BDR	1	Right Panel	P-S3204108	
28	12016BGA	1	Left Panel	P-S3205108	
8	12022FDR	1	Right Side	P-S3608110	
29	12022FGA	1	Left Side	P-S3609110	
30	120131108	2	Top/Bottom Inside Casings	P-S3211108	
5	120151208	1	Rear Inside Casing	P-S3620110	
3	12008SUP	1	Heating Element Cover	P-S3622108	
1	120101108	1	Fan Cover	P-S3699108	
9	A06042	1	Regulating Thermostat	P-S106003	
12	A02015	1	120 Minute Timer	P-S102017	
11	A08008	1	Red Pilot Light, 220V	P-S108005	
11	A08002	1	Red Pilot Light, 120V	P-S108005	
17	A08009	1	Green Pilot Light, 220V	P-S108011	
17	A08007	1	Green Pilot Light, 120V	P-S108011	
16	A14078	2	Knob, Thermostat	P-S114029	
24	B07002	2	Spring	P-S207002	
23	H04096	2	Door Guide	P-S3013115	
22	H04109	1	Door	P-S3206108	
19	120171110	1	inner Door	P-S3226108	
21	A15031	1	Door Handle	P-S115031	
20	H01034	1	Glass	P-S801019	
7	D02086	1	Heating Element, 220V	P-S402043	
7	D02090	1 .	Heating Element, 120V	P-S402090	
2	A03006	1	Motor, 220V	P-S103030	
2	A03003	1	Motor, 120V	P-S103003	
15	A13009	4	Foot	P-S113009	
26	F01031	3	Wire Shelf	P-S601031	
27	1201IU210	1	Baking Dish	P-S3640710	
25	H03001	1	Rubber Seal	P-S803001	
	A06035	1	High-Limit Thermostat	P-S106035	
6	D04001	2	Quartz Tube	n/a	
7	D01037-120	2	IR Heating Element, 120V	n/a	
7	D01037-220	2	IR Heating Element, 220V	n/a	
10	A07023	1	Micro Switch	n/a	

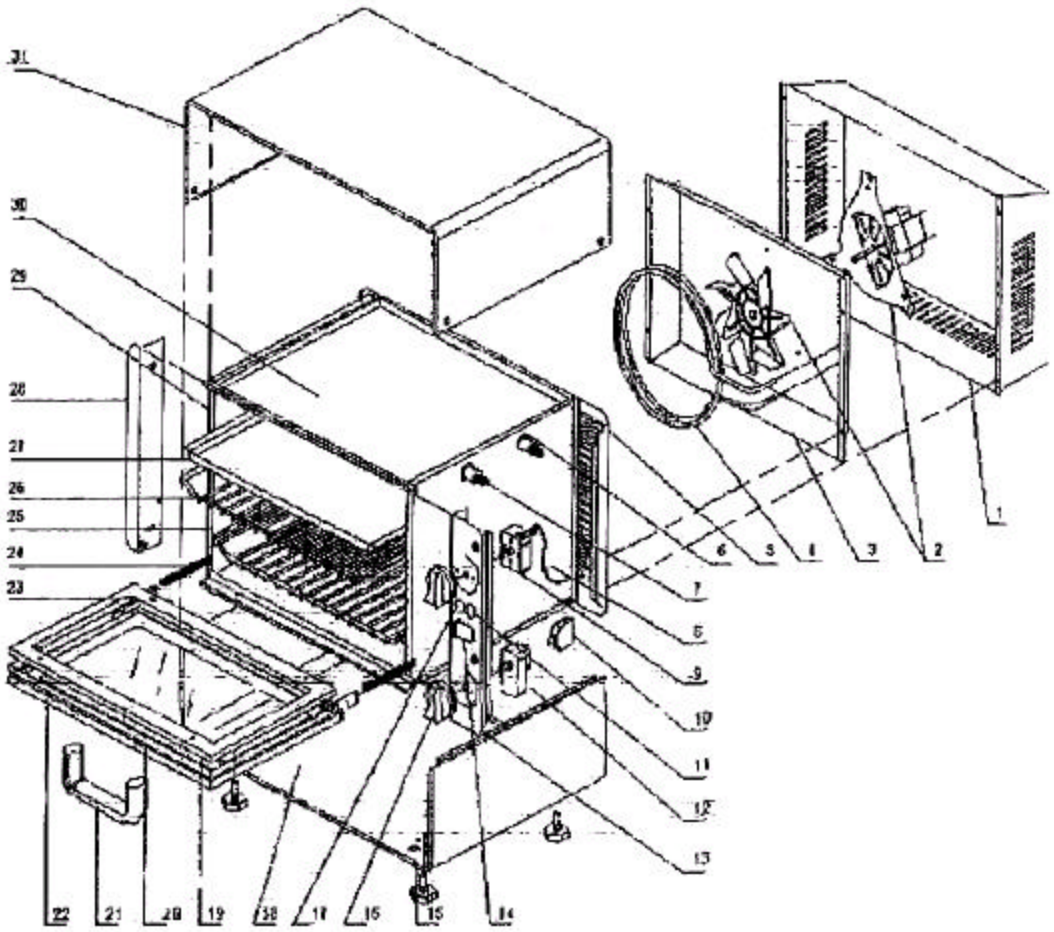
Nomenclature-FC33 (l20V)
Spare parts list FC 33 (120V)

	Code	Qty	Piece	Spare parts
1	120101108	1	Cache ventilateur	Fan cover
2	A03003	1	Ventilateur	Ventilateur
	1200SUP	l	Boite resistance	Heating element cover
4	D02090	1	Resistance	Heating element
5	120151208	1	Arriere de cuve	Rear of inside casing
6	D04001	2	Tube quartz	Quartz tube
7	D01037	2	Resistance	Heating element
8	12022FDR	1	Flasque droite	Right side
9	A06042	1	Thermostat	Thermostat
10	A07023	1	Micro switch	Micro switch
11	A08002	1	Voyant rouge	Red pilot light
12	A02019	1	Minuterie	Timer
13	12021BDR	1	Bandeau droit	Right panel
14	A07022	1	Interrupteur	Switch
15	A13009	4	Pied	Foot
16	A14078	2	Bouton	Knob
17	A08007	1	Voyant vert	Green pilot light
18	120041308	1	Ceinture inferieure	Bottom casing
19	120171110	1	Contre porte	Inner door
20	H01034	1	Vitre	Glass
21	A15031	1	Poignee	Handle
22	H04109	1	Porte	Door
23	H04096	2	Compas de porte	Door compass
24	B07002	2	Ressort	Spring
25	H03010	1	Joint de porte	Door join
26	F01031	3	Grille	Grid
27	12011U210	1	Plat	Baking dish
28	12016BGA	1	Bandeau gauche	Left panel
29	12022FGA	1	Glasque gauche	Left side
30	120131108	1	Dessusdessous cuve	Top / Bottom inside casing
31	120021308	1	Ceinture supericure	Top casing



Nomenclature FC 33 (220V)
Spare parts list C33 (220V)

	Code	Qty	Piece	Spare parts
1	120101108	1	Cache ventilateur	Fan cover
2	A03003	1	Ventilateur	Ventilateur
	1200SUP	l	Boite resistance	Heating element cover
4	D02143	1	Resistance	Heating element
5	120151208	1	Arriere de cuve	Rear of inside casing
6	D04001	2	Tube quartz	Quartz tube
7	D01037	2	Resistance	Heating element
8	12022FDR	1	Flasque droite	Right side
9	A06042	1	Thermostat	Thermostat
10	A07023	1	Micro switch	Micro switch
11	A08002	1	Voyant rouge	Red pilot light
12	A02015	1	Minuterie	Timer
13	12021BDR	1	Bandeau droit	Right panel
14	A07022	1	Interrupteur	Switch
15	A13009	4	Pied	Foot
16	A14078	2	Bouton	Knob
17	A08009	1	Voyant vert	Green pilot light
18	120041308	1	Ceinture inferieure	Bottom casing
19	120171110	1	Contre porte	Inner door
20	H01034	1	Vitre	Glass
21	A15031	1	Poignee	Handle
22	H04109	1	Porte	Door
23	H04096	2	Compas de porte	Door compass
24	B07002	2	Ressort	Spring
25	H03010	1	Joint de porte	Door join
26	F01031	3	Grille	Grid
27	12011U210	1	Plat	Baking dish
28	12016BGA	1	Bandeau gauche	Left panel
29	12022FGA	1	Glasque gauche	Left side
30	120131108	1	Dessus/Dessous cuve	Top / Bottom inside casing
31	120021308	1	Ceinture supericure	Top casing



LIMITED WARRANTY

Your new **EQUiPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of **EOUiPEX,** to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.

3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.

4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.

5. Labor charges to install or test attachments or accessories, which are replaced for any reason.

6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUiPEX for service at 1-800-649-7885

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TERMS AND CONDITIONS OF SALE

Terms: NET 30 Days with approved credit.

Acceptance: Orders are subject to acceptance by Home Office.

Price Changes: All prices are subject to change without notice. Orders accepted are subject to prices in effect on date of shipment.

Shipment: All equipment shipped F.O.B. factory. All weights shown are approximate only.

Damaged Merchandise: Inspect merchandise immediately on receipt and notify carrier if shipment is damaged. All claims must be filed with carrier.

Cancellation: Cancelled special or custom orders within one week of scheduled shipment are subject to a cancellation charge of 25%, depending on the specifics of the order.

RETURN POLICY

EQUiPEX will consider the return of equipment under the following terms and conditions:

- Must be pre-approved by customer service department in writing.
- RMA number must be assigned, then noted on the shipping label and bill of lading. This is extremely important.
- Must be new and unused, in the original packaging, freight prepaid.
- Must be returned within 45 days of the original shipment.
- Must be of current design.
- No C.O.D. return shipments will be accepted.

If a return is approved, the following charges will apply:

- A restocking charge of 25% on all products.
- Applicable freight charges.
- Freight damages (if any).
- Refurbishing to new for resale, including testing and re-packaging.

EQUiPEX reserves the right to refuse return of any piece of equipment.

QUOTATION POLICY

Quotations are subject to acceptance within 30 days and for shipment within 3 months from the date of the quotation. For extended price protection beyond 3 months, please contact the Home Office. Optional accessories on equipment shown in photographs are not included in list price.

EQUiPEX pursues a continuous research program of design and product improvement. Therefore, modification in materials and specifications may be made at any time without notice.

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